

Tropical Prawn Cocktail Recipe

Ingredients:

- King Prawns – 750 gms, peeled, deveined, shelled and cooked
- Cucumber – 1/2, peeled, diced
- Mango – 1/2 big or 1 small, stoned, peeled, chopped
- Avocado – 1/2 big or 1 small, ripe, diced
- Lettuce Leaves – few
- Lemon Wedges

For the sauce:

- Mayonnaise – 1/3 cup
- Tomato Sauce – 1/2 tblsp
- Worcestershire Sauce – 1/2 tsp
- Tabasco Sauce – 1 or 2 drops



Method:

- Combine the sauce ingredients in a bowl and keep aside.
- Mix the mango, cucumber and avocados in a bowl.
- Place a lettuce leaf on a serving glass and spoon over the chopped cucumber, mango and avocado mixture.
- Top up with the prawns and spoon some of the sauce over.
- Serve with lemon wedges at once.